

FANCY



Clam Chowder Casserole

Cook two 10-ounce packages frozen cauliflower according to package directions. Drain well; cut up large pieces. In saucepan, cook $\frac{1}{2}$ cup chopped onion and $\frac{1}{2}$ cup chopped celery in 4 tablespoons butter or margarine till tender but not brown. Blend in $\frac{1}{4}$ cup all-purpose flour, $\frac{3}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Add 2 cups milk and 1 chicken bouillon cube. Cook and stir till thickened and bubbly. Add cauliflower, two $7\frac{1}{2}$ -ounce cans minced clams, drained, and 2 tablespoons chopped pimiento; bring to boiling. Turn into 2-quart casserole. Brush 1 package refrigerated biscuits (6 biscuits) with 2 tablespoons melted butter; sprinkle with 2 tablespoons parmesan cheese. Halve; place atop *hot* mixture. Bake in 450° oven 15 minutes. Makes 6 servings.

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